

Inspection details with violations recommendations and corrective action.

Item No.	Description	Points Deducted
8	PW filling hoses, caps, connections, procedures; Sample records, valves; PW system constructed, maintained	0

Site: POTABLE WATER

Deduction Status: N

Violation: A HALOGEN DEMAND AND PH TEST WERE NOT CONDUCTED ON SHORE SIDE WATER SUPPLY BEFORE BUNKERING.

Recommendation: 5.2.1.2.1 A halogen demand test and pH shall be conducted on the shore-side water supply before starting the bunkering process to establish the correct halogen dosage. 5.2.1.2.1 A halogen demand test and pH shall be conducted on the shore-side water supply before starting the bunkering process to establish the correct halogen dosage.

Action: The required testing is being done automatically on board and recorded on the bunkering analyzer / recorder charts.

Item No.	Description	Points Deducted
16	Potentially hazardous food temperatures storage, preparation display, service, transportation	0

Site: MAIN GALLEY - COLD PANTRY

Deduction Status: N

Violation: A SMALL BLOCK OF FONTINA CHEESE STORED IN THE WALK-IN REFRIGERATOR HAD A MONDAY DAY LABEL (MEANING IT WAS OPENED TUESDAY), BUT NO 7 DAY DISCARD DATE ON THE LABEL. THE DATE IS NECESSARY TO BE CERTAIN WHICH WEEK THE DAY LABEL REFERS TO.

Recommendation: 7.3.5.3.2 Refrigerated, ready-to-eat, potentially hazardous food: (2) A container of refrigerated, ready-to-eat potentially hazardous food prepared and packaged by a food processing plant shall be clearly marked, at the time the original container is opened, to indicate the date by which the food shall be consumed which is, including the day the original container is opened, 7 calendar days or fewer after the original container is opened.

Action: We feel that our procedure of indicating the day that food must be discarded is sufficient and is in line with the FDA Food Code 2001 that the VSP operations manual is based. The Food Code 2001 says that "shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded."

Site: LIDO FOOD SERVICE

Deduction Status: N

Violation: TWO BOWLS OF CUBED AND SLICED MELONS ON A COLD TOP HAD TEMPERATURES RANGING FROM 43° TO 48°F. RECOMMEND USING TIME AS A CONTROL ON THE SERVICE LINES.

Recommendation: 7.3.5.3.1.1 Potentially hazardous food shall be maintained: (1) At 60°C (140°F) [roasts 54°C (130°F)] or above,; or (2) At 5°C (41°F) or less.

Action: Time is currently being used as a control for melons.

Item No.	Description	Points Deducted
22	Dishwashing / equipment washing facilities designed, constructed, maintained, installed, located, operated, TMDs, test kits	0

Site: MAIN GALLEY - POTWASH

Deduction Status: N

Violation: DURING OPERATION THE POT WASH MACHINE HAD A WASH TEMPERATURE OF 172 °F AND RINSE ABOVE 220 °F, WHILE THE MACHINE DATA PLATE RANGE WAS 140-160 °F FOR THE WASH AND 180-200 °F FOR THE RINSE.

Recommendation: 7.5.4.1.3 A warewashing machine and its auxiliary components: (1) Shall be operated in accordance with the machine's data plate and other manufacturer's instructions.

Action: Machine has been adjusted.

Site: MAIN GALLEY – DISHWASH

Deduction Status: N

Violation: THE STARBOARD SIDE CONVEYOR DISHWASH MACHINE HAD 2 STARBOARD UPPER SPRAY NOZZLES CLOGGED IN THE FINAL RINSE CHAMBER.

Recommendation: 7.5.4.1.1 Warewashing equipment shall be maintained in good repair and proper adjustment including: (1) Warewashing equipment shall be maintained in a state of repair and condition that meets the standards of the materials, design, and construction of these guidelines. (2) Water pressure, and water temperature measuring devices shall be maintained in good repair and be accurate within the intended range of use.

Action: Nozzles were unclogged.

Item No.	Description	Points Deducted
33	Decks / bulkheads / deckheads construction, repair, clean	0

--	--	--

Site: MAIN AND CREW GALLEYS

Deduction Status: N

Violation: A FEW CRACKED OR BROKEN DECK TILE WERE NOTED IN VARIOUS AREAS.

Recommendation: 7.7.4.2.3 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas, shall be maintained in good repair.

Action: There is a ongoing program to replace broken and chipped tiles.
Areas noted during the inspection will be addressed.

Item No.	Description	Points Deducted
34	Plumbing fixtures / supply / drain lines / drains installed, repair	0

Site: MAIN GALLEY - POTWASH

Deduction Status: N

Violation: THERE WAS A CONSTANT WATER LEAK FROM THE PIPING BENEATH THE POTWASH MACHINE TO THE DECK BELOW.

Recommendation: 7.7.3.3.1 A plumbing system in a food area shall be maintained in good repair.

Action: Leak has been repaired.

Item No.	Description	Points Deducted
37	Rooms / equipment vented, humidity, condensation	1

Site: CREW GALLEY – DISHWASH

Deduction Status: Y

Violation: THIS AREA WAS EXCESSIVELY HOT AND HUMID. THE OPERATING TEMPERATURES OF THE DISHWASH MACHINE WERE AT THE HIGH END OF THE MANUFACTURERS RANGE. EMPLOYEES WORKING THERE WERE PERSPIRING DUE TO THE HEAT.

Recommendation: 7.7.6.1.1 All food preparation, warewashing, and toilet rooms shall have sufficient ventilation to keep them free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke, and fumes.

Action: Temperature of the unit has been reduced.

Item No.	Description	Points Deducted
40	IPM procedures developed; followed; outer openings protected	0

Site: INTEGRATED PEST MANAGEMENT

Deduction Status: N

Violation: THERE WAS NO DOCUMENTATION THAT SHIPBOARD PEST-

CONTROL PERSONNEL WERE PROPERLY TRAINED.

Recommendation: 8.1.2.1.3 The training of the pest-control personnel shall be documented in the Integrated Pest Management Plan.

Action: Training certificates are no in place.

Item No.	Description	Points Deducted
9999	Miscellaneous	0
Site: COMMENT		
Deduction Status: Y		
Violation: EXCELLENT REFRIGERATION AND HOT HOLDING TEMPERATURES WERE NOTED. CLEANLINESS OF FOOD AND NON-FOOD CONTACT SURFACES WAS STRONG, AND GOOD RECORDKEEPING WAS NOTED THROUGHOUT THE DEPARTMENTS.		